

DERWENT-ACC-NO: 2002-072938

DERWENT-WEEK: 200210

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TITLE: Functional food ingredient containing mulberry leaf,
silkworm and cordyceps, and manufacturing method

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PRIORITY-DATA: 2001KR-0009826 (February 26, 2001)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES
MAIN-IPC			
KR 2001069275 A /	July 25, 2001	N/A	001 A23L
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APPLICATION-DATA:

PUB-NO	APPL-DESCRIPTOR	APPL-NO	APPL-DATE
KR2001069275A	N/A	2001KR-0009826	February 26, 2001

INT-CL (IPC): A23L001/10

ABSTRACTED-PUB-NO: KR2001069275A

BASIC-ABSTRACT:

NOVELTY - Provided is functional food ingredients containing mulberry leaves, silkworm and Cordyceps to easily eat for diabetes, hypertension and cancer patients by washing, drying, roasting, mixing and crushing the ingredients.

DETAILED DESCRIPTION - The functional food ingredients comprises glutinous rice 15wt.%, polished barley 20-25wt.%, nonglutinous rice 15wt.%, brown rice 10wt.%, white bean 5-10wt.%, millet 1-5wt.%, foxtail millet 1-5wt.%, wheat 1-5wt.%, buckwheat 1-5wt.%, corn 5-10wt.%, chestnut 0-1wt.%, pine nuts 0-1wt.%, walnut 0-1wt.%, carrot 0-1wt.%, spinach 0-1wt.%, yam 0-1wt.%, Nelumbinis Semen 0-1wt.%, Carthamus tinctorius seed 0-1wt.%, Polygonatum odoratum 0-1wt., kelp 0.5-1.5wt.%, laver 0-1wt.%. Mulberry leaves, silkworm and Cordyceps are added to the ingredients. The functional food is manufactured by drying, roasting, mixing and crushing processes.

CHOSEN-DRAWING: Dwg.1/10

TITLE-TERMS: FUNCTION FOOD INGREDIENT CONTAIN MULBERRY LEAF SILKWORM CORDYCEPS
MANUFACTURE METHOD

DERWENT-CLASS: D13

CPI-CODES: D03-H01T;

SECONDARY-ACC-NO:

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